

MENU

PROSCIUTTO & MELON PLATE	11
PROSCIUTTO & ROCKMELON W/ DRIZZLE OF BALSAMIC & HONEY VEGETARIAN OPTION : REPLACE PROSCIUTTO W/HALOUMI	
GRILLED BROCCOLINI PLATE <i>GF, VG</i>	13
GRILLED BROCCOLINI W/ WHIPPED GOATS CHEESE, SMOKED ALMONDS, APPLE, MINT & LEMON DRESSING	
MISO EGGPLANT <i>GF, VEGAN</i>	15
MISO EGGPLANT W/ COCONUT RICE, SPRING ONION, SESAME & CASHEW	
PRAWN & SMOKED SALMON TIAN	17
PRAWN & SMOKED SALMON W/ AVOCADO, BEETROOT & HORSERADISH CREAM & CROSTINI	
ASPARAGUS SPINACH & PEA PASTA <i>VG</i>	18
ASPARAGUS, SPINACH, PEA W/ LEMON BASIL & RICOTTA	
ANGUS BEEF BURGER	20
ANGUS BEEF, GRILLED ONION, TOMATO RELISH, ROCKET & TRUFFLED CHEDDAR. SERVED W/ FRIES	
GRILLED MUSHROOM BURGER <i>VG</i>	20
GRILLED MUSHROOM , GRILLED ONION, TOMATO RELISH, ROCKET & TRUFFLED CHEDDAR. SERVED W/ FRIES	
HARRISA CHICKEN BURGER	20
HARRISA CHICKEN W/ AVOCADO, ROCKET, CUCUMBER & HERB YOGHURT. SERVED W/ FRIES	
MALAYSIAN CHICKEN <i>GF, DF</i>	22
MALAYSIAN CHICKEN W/ KELANTAN CURRY SAUCE, COCONUT RICE, FRESH CHILLI, LIME & CUCUMBER	
BEER BATTERED SNAPPER	25
SERVED W/ CRISPY SMASHED POTATOES, SHAVED FENNEL, ROCKET, DILL & LEMON SALAD W/ TARTARE	
200G LAMB STEAK	32
200G LAMB STEAK W/ KOHLRABI & FENNEL REMOULADE, MINTED PEAS, RED WINE JUS & SWEET POTATO CRISPS	
250G GRASS FED SIRLOIN <i>GF</i>	32
250G GRASS FED SIRLOIN W/ STEAK FRITES, ASPARAGUS & 'CAFÉ DE PARIS' BUTTER	